

Creole Caesar Dressing

Amount	Measure	Ingredient - Preparation Method
1	teaspoon	garlic - minced
1	large	egg
2/3	cup	vegetable oil
1/2	cup	extra virgin olive oil
2	tablespoons	Parmesan cheese
2	teaspoons	creole mustard
2	teaspoons	lemon juice - freshly squeezed
2	teaspoons	lime juice - freshly squeezed
1	teaspoon	water
1/8	teaspoon	angel dust cajun seasoning
1/8	teaspoon	freshly ground black pepper
1/8	teaspoon	salt

Place garlic in food processor. Add egg, and with motor running, slowly add vegetable and olive oil. Ad cheese, mustard, lemon and lime juices, water, cajun seasoning, pepper and salt; Process briefly.